The sisters are having visitors over for the first time. But... Are you okay, Ayari-san?

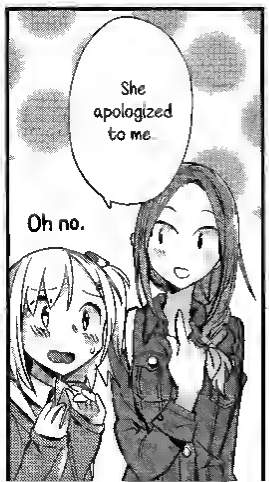
新米姉妹のふたりごはん!
Let's have a meal together!
柊ゆたか
Fifth Course
Raclette
LOOKING FOR SOMETHING TO ENTERTAIN GUESTS WITH.
THE LONG AWAITED VOLUME 1 IS COMING OUT ON DECEMBER 19TH!

Thanks for having me
So big! You've got a nice place
Right?
So...
Ah!
Is she the sister you were talking about?
STARE
She's super nervous!
Awawa

I'm Eri!
Nice to meet you!
!
U-Um!
Ayari..
is my name
I'm sorry!!

S-Sorry, Eri!
She's not angry or anything...

It's fine.
I don't mind.
She's shyer than I expected


She apologized to me...
Oh no.

I'm the corner
You got even more weird souvenirs?
What country is your father in now?

Isn't this doll cute?
Guess he's not coming back soon, huh.
I'm not sure, but I just got a package from Switzerland the other day

You really think so?
You have weird tastes, Eri.
Ahaha

Hey,
Ah
Sachi's a real glutton, isn't she?
Nom
Back when she was in elementary school
Nee-san's elementary school days?

At lunchtime, her portions were bigger than everyone else's..
And one time on an outing, she had to be hospitalized after eating some weird mushrooms on the path.
Spit it out!
Ahahaha! Look at all these Eris!
She eats so much, I can't believe she managed to live this long
Hey!
What are you saying in front of Ayari-san!?
That's all in the past!
Hey!
Grr
CHUCKLE

Wow.
She's not using honorifics!!
what kind of girl were you at that age?
GULP
Ayari,

I just made some omelettes a few days ago, the fluffy kind
Yeah, I heard you like to cook

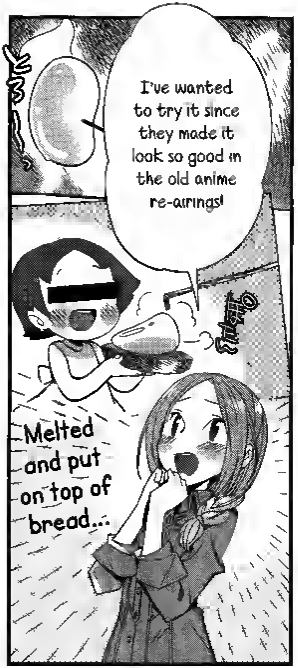
I-I've always been cooking.

And the next day, my arm just cramped up
UO OOOO OOH!
It sure was a lot of work whipping up enough eggs for the whole family!
STIR
STIR
STIR
STIR
?
Owww

RUMBLEEEE
GRR
And the other day I...
It really feels like you've accomplished something
Yeah!
But what I like is being able to make peaks with a whisk...
I get that!
You glutton!
But you were talking nonstop about food...
S-Sorry.
Sure!
We'll be waiting!
I'll be done preparing the food soon.

It's ready
Wow!!!
So many ingredients!!

How are we going to eat all this?
About that...
So that's what Dad sent from Switzerland.
Is that...
It wasn't another figure...
We'll eat it with this cheese, melted!
RACLETTE RACLETTE
La Pointe percée
A raclette cheese!?


I've wanted to try it since they made it look so good in the old anime re-airings!
Melted and put on top of bread...

Yes!
Raclette cheese is found mostly in Switzerland
Melting it in an oven or fireplace and pouring it over meat and vegetables is the common way of serving it

The cheese arrived just in time
Since Nee-san's friend was coming over,
I thought it would be more fun if we could try eating it with different foods.

So what do we do with this?
RACLETTE
First, we boil the potatoes and other vegetables
CLICK
WHOOSH
In the meantime, we cut the cheese..
For the easy-to-melt slices,
there's a special raclette oven over here
There's also one you can use to melt half-wheels,
but we'll only be using this family-sized raclette oven today

It's browning!
And the potatoes are done boiling as well...
Here I go!

우와
It's complete!
Potatoes covered with raclette cheese!

Ah
PUFF
PUFF
Mm~!!

So...
good!!

Now it's time for vegetables!
They're here!!

DRIP
Pouring it liberally over the eggplant and bacon..

The piping hot potato and gooey cheese is the best!
The cheese has a strong milky taste!
It's simple to cook, but the taste is gorgeous..

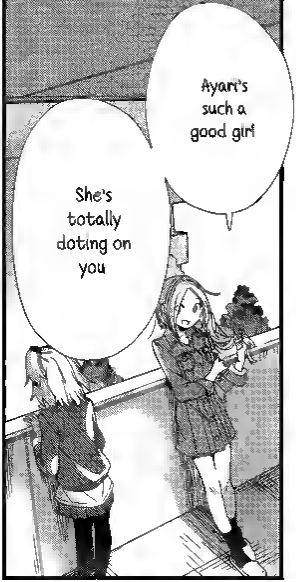
Just as juicy as the potato
Mmn!
はぐ
CHOMP
Here you go, Nee-san!
Next is eating it the way I've always wanted to, on top of bread...
Ahh
Oh!
Swiss cheesemakers...
Thank you,

Mn!
Try this next
Cheese is wonderful.
You can put it on anything...
Garnished with crispy cheese.
Roasted pineapple covered with cheese.
Huh?
Cheese on roasted pineapple?
Will it taste good?

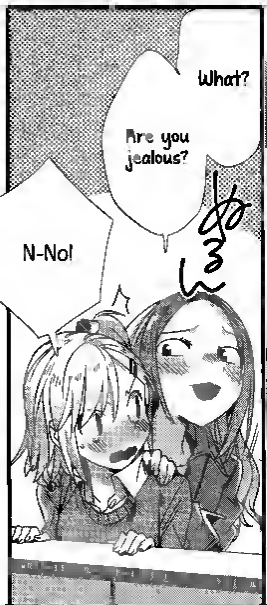
So sweet!
It's tasty!
NOM
The pineapple's sweet and sour matches well with the cheese!
Gimme a taste
Wow, it's good!
They're all delicious!
Cheese really is wonderful!
I didn't know about this kind of pairing.
Feels kinda Hawaiian

This is heaven!
It was so delicious!

Yeah...


Ayari's such a good girl
She's totally doting on you

Something wrong with that?


What?
Are you jealous?
N-No!

And you called her Ayari

I was worried, but everything turned out alright.
The two of you really hit it off.

Hm?
What'd you say?
I'm the one who should be...
It's nothing!
Ahaha!
Shtopp!
Hey! Whuh yoo-
The food was great!
Bye-bye!
See you tomorrow!

Are you okay, Ayari-san!?
I was so nervous...
I'm gla-
It went without a hitch
I didn't want to do anything rude to Nee-san's friend...
Puhaha!
Did I do well?

Ayari
There's still some cheese left, right?
Can I have some more?
With you

Okay!
Should we try putting it on top of ice cream next?
That sounds fun!
Let's do it!
And also...
THEIR LIFE TOGETHER'S ONLY JUST BEGUN...
To be continued next issue!
January issue will be out November 27th!

今日のふたりレシピ vol. 5

today's futari recipe

Brie de Meaux: Representative of France, with a white rind. As it is heated, the interior melts and produces a rich aroma.
won't it bore you?
I don't mind, but
Hey, can I read that dictionary of cheeses out loud?

So interesting...
Molten at room temperature, it has the milk's sweetness and the scent of spruce from the casing.
FIVE MINUTES LATER
Rinds of Or- Produced ly From Full thr ugh umber A Type of Vacherin often eaten during Christmas

RACLETTE

INGREDIENTS:
RACLETTE CHEESE.
FOODS THAT GO WELL WITH CHEESE SUCH AS SAUSAGE HAM SEAFOOD POTATOES SALT BLACK PEPPER

DIRECTIONS:
1 PREPARE INGREDIENTS THAT NEED TO BE COOKED LIKE POTATOES AND BROCCOLI BEFOREHAND FOR SAUSAGES AND THE LIKE BOIL TO HEAT THEM UP
2 SLICE THE RACLETTE CHEESE AND WARM IT UP IN A RACLETTE HEATER OR FRYING PAN.
3 POUR THE MELTED CHEESE ON TOP OF THE HOT FOOD SPRINKLE BLACK PEPPER (ADD SALT TO TASTE)

WHY IS THE SMELL OF MELTED CHEESE SO ALLURING? WHAT AYARI SERVED THIS TIME WAS RACLETTE CHEESE. JUST LIKE ERI I'M SURE THERE ARE MANY PEOPLE OUT THERE WHO HAVE ALWAYS WANTED TO TRY IT IT'S BEEN FEATURED IN MANY ANIME AND MANGA

THE NAME RACLETTE COMES FROM THE FRENCH WORD FOR SCRAPING "RACLER IT'S ACTUALLY A TRADITIONAL SWISS DISH RACLETTE CHEESE IS JUST CHEESE USED FOR RACLETTE JUST LIKE HOW THEY WOULD HOLD THE CHEESE OVER A FIREPLACE TO MELT IT IN OLD ANIME THE DISH IS ABOUT MIXING MELTED CHEESE INTO OTHER INGREDIENTS IN SWISS RESTAURANTS THEY CUT THE WHEEL OF CHEESE IN HALF AND USE SPECIAL HEATERS TO MELT IT THEN THEY USE A KNIFE TO SCRAPE IT OFF ONTO POTATOES OR THE LIKE FROM THE SCRAPING PART CAME THE NAME "RACLETTE" THE MELTED CHEESE HAS A MILD BUT RICH TASTE AND THE RIND IS FRAGRANT SO IT MATCHES WELL WITH MANY OTHER TYPES OF FOOD

PRACTICAL!!

★ COOKING MANGA RESEARCHER SUGIMURA KEI'S ★

Futari Gohan

SOME OF YOU MIGHT BE DISCOURAGED BY THE PRICE AND SIZE OF BUYING A WHOLE CHEESE YOU MAY FIND SMALLER CUTS FOR SALE IN SPECIALIZED CHEESE STORES THE TYPE THAT COMES IN SLICES IS EASIER TO HANDLE AND THE PRICE (ABOUT ¥8 FOR 250 GRAMS) IS MORE AFFORDABLE AS WELL. SO YOU MIGHT WANT TO GET YOUR FEET WET WITH THAT

IF YOU DON'T HAVE A RACLETTE HEATER TRY USING A FAMILY-STYLE RACLETTE OVEN LIKE THE ONE AYARI USED YOU CAN BUY ONE ONLINE FOR LESS THAN ¥25 YOU COULD ALSO USE A FRYING PAN OR HOTPLATE OF COURSE FOR ME A HOTPLATE'S TEMPERATURE IS EASILY ADJUSTABLE SO I HIGHLY RECOMMEND IT THE CHEESE SHOULDN'T JUST BE MELTED BURNING IT SLIGHTLY ADDS A BIT OF FLAVOR AND CRUNCH

FOR INGREDIENTS THE FIRST THAT COMES TO MIND IS POTATOES I SUGGEST BOILED POTATOES WITH SKINS LEFT ON. THE SLIGHTLY BITTER SKINS ACCENTUATE THE RACLETTE AND MAKE IT TASTE EVEN BETTER.

RACLETTE IS BEST ENJOYED WITH A LARGE GATHERING ON A SLIGHTLY CHILLY WINTER DAY GATHER EVERYONE AROUND THE HOTPLATE AND POUR THE MELTED CHEESE ON TOP OF THE FOOD TO SERVE YOU'LL DEFINITELY BE THANKING THE SWISS CHEESEMAKERS THE PREPARATION'S QUITE SIMPLE SO DO TRY IT SOMETIME THIS WINTER!

Illustrations: Hiiragi Yutaka

SUGIMURA KEI
Profile

THE POPULAR COOKING MANGA RESEARCHER BEHIND "SOY SAUCE NOTEBOOK", "WHITE HOT SAKE CLASSROOM", AND MANY OTHER WORKS. HE'LL TALK ABOUT THE COOKING FEATURED IN "SHIMAMI SHIMAI NO FUTARI GOHAN" BASED ON HIS OWN EXPERIENCES.

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